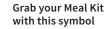


Quick Char Siu Beef & Pork Noodle Stir-Fry

with Veggies & Crushed Peanuts

KID FRIENDLY













Oyster Sauce



Udon Noodles





Asian Stir-Fry



Ginger Paste



Crushed Peanuts





Prep in: 15-25 mins Ready in: 15-25 mins Time to get saucy tonight. Not only is this beef and pork mince udon bowl chock-full of colour, flavour and texture, it comes together in four simple steps, so you'll be slurping away in no time.

Olive Oil, Soy Sauce, Rice Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
char siu paste	1 packet (75g)	1 packet (150g)
oyster sauce	1 medium packet	1 large packet
soy sauce*	1 tbs	⅓ cup
rice wine vinegar*	½ tbs	1 tbs
udon noodles	1 packet	2 packets
beef & pork mince	1 packet	1 packet
Asian stir-fry mix	1 bag (300g)	1 bag (600g)
ginger paste	1 medium packet	1 large packet
crushed peanuts	1 packet	2 packets
beef strips**	1 packet	1 packet (or 2 packets)

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3117kJ (745Cal)	626kJ (150Cal)
Protein (g)	43.6g	8.8g
Fat, total (g)	30.2g	6.1g
- saturated (g)	10.4g	2.1g
Carbohydrate (g)	68.1g	13.7g
- sugars (g)	29.8g	6g
Sodium (mg)	2958mg	594mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2751kJ (658Cal)	553kJ (132Cal)
Protein (g)	45.6g	9.2g
Fat, total (g)	19.4g	3.9g
- saturated (g)	6.2g	1.2g
Carbohydrate (g)	68.1g	13.7g
- sugars (g)	29.8g	6g
Sodium (mg)	2951mg	593mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns





Get prepped

- · Boil the kettle. Finely chop garlic.
- In a small bowl, combine char siu paste, oyster sauce, the soy sauce, rice wine vinegar and a dash of water. Set aside.

Little cooks: Take charge by combining the sauces!



Bring it all together

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook beef & pork mince, breaking up with a spoon, until just browned, **3-4 minutes**. Drain away excess liquid from the pan.
- Add Asian stir-fry mix, ginger paste and garlic and cook until fragrant, 3-4 minutes.
- · Add cooked udon noodles and char siu sauce mixture and cook, tossing until thickened, 1-2 minutes.

Custom Recipe: If you've upgraded to beef strips, discard any liquid from beef strips packaging. In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef strips in batches, tossing, until beef is browned and cooked through, 1-2 minutes. Return all beef to the pan, then continue with step.



Cook the noodles

- Half-fill a medium saucepan with boiling water. Cook udon noodles over medium-high heat until tender, 3-4 minutes.
- In the last **minute** of cook time, gently stir **noodles** with a fork to separate. Drain, rinse and set aside.



Serve up

- Divide char siu beef and pork udon noodles between bowls.
- Top with **crushed peanuts** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the crushed peanuts!